

Cheesy Sausage Breakfast Bake: My Favorite Crowd-Pleasing Brunch

I've always said that a great recipe is one that you want to make again and again, and this



OVEN
375°F

TIME
30-35 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 lb ground breakfast sausage
- 1 medium onion, diced
- 2 tablespoons butter
- 10 large eggs
- 1/2 cup milk
- 1/2 tsp salt
- 1/4 tsp black pepper
- 2 cups shredded cheddar cheese, divided

Swaps and Notes:

Sausage: I prefer a mild ground breakfast sausage for this recipe, but you can use a spicy variety for a little kick. You could also substitute with ground turkey or ham for a different flavor.

Cheese: While cheddar cheese is a classic choice, feel free to use your favorite! Monterey Jack, Colby Jack, or a Mexican cheese blend would all be delicious.

Vegetables: You can easily add more vegetables to this bake. Diced green bell peppers, mushrooms, or even some spinach would be great additions. Just sauté them with the sausage and onions.

Bread: For a heartier casserole, you can add cubed bread to the bottom of the pan before adding the egg mixture. It will soak up all the flavor and become a custardy layer.

How to Make a Cheesy Sausage Breakfast Bake:

Preheat and Prep: Preheat your oven to 375°F (190°C). Grease a 9x13 inch baking dish.

Cook the Sausage and Onion: In a large skillet, cook the ground sausage over medium-high heat, breaking it up with a spoon. Add the diced onion and cook until the sausage is browned and the onion is soft and translucent. Drain any excess grease.

Prepare the Egg Mixture: While the sausage is cooking, crack the eggs into a large bowl. Whisk in the milk, salt, and pepper until the mixture is light and frothy.

Assemble the Bake: Spread the cooked sausage and onion mixture evenly in the bottom of the greased baking dish. Sprinkle 1 1/2 cups of the shredded cheddar cheese over the sausage. Pour the egg and milk mixture evenly over the top. Sprinkle the remaining 1/2 cup of cheese on top.

Bake: Place the dish in the preheated oven and bake for 30-35 minutes, or until the eggs are set and the cheese is golden and bubbly. A knife inserted into the center should come out clean.

Rest and Serve: Let the casserole rest for 5-10 minutes before cutting and serving. This helps it set and makes it easier to slice.

Tips for Success:

Don't Overbake: Keep an eye on the casserole. Overbaking can make the eggs rubbery. The center should be just set when you pull it out of the oven.

Drain the Grease: Draining the grease from the sausage is important. This prevents the casserole from being greasy and ensures a better texture.

Make-Ahead Option: You can assemble the casserole the night before, without the final layer of cheese. Cover it and refrigerate. In the morning, pull it out of the fridge while the oven preheats, add the final cheese, and bake as directed, adding a few extra minutes to the bake time if needed.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a great weeknight dinner shortcut, my Dorito Casserole is a fun and flavorful option.

My Mexican Chicken and Rice Casserole is another one-pan dinner that's always a hit.

If you need to feed a crowd fast, these Sheet Pan Quesadillas are a lifesaver.

For another quick dinner packed with southern flavor, try my Tomato Skillet with Okra and Sausage.

Final Thoughts:

DIRECTIONS

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10. **Serving Suggestions and Pairings:** This breakfast bake is a complete meal, but it pairs wonderfully with a side of fresh fruit, a simple green salad, or some toasted English muffins. For a full brunch spread, you could serve it alongside other easy-to-make dishes, like my One-Pan Breakfast Bake, which is a great make-ahead option.
11. **Storage and Leftover Tips:** Store any leftovers in an airtight container in the refrigerator for up to 3 days. To reheat, you can microwave individual slices or warm the entire dish in the oven until heated through.
12. **More Recipes You Will Love:** If you're a fan of easy and delicious one-pan or one-dish meals, you'll want to check out some of these other favorites:
13. For a great weeknight dinner shortcut, my [Dorito Casserole](#) is a fun and flavorful option.
14. My Mexican [Chicken and Rice Casserole](#) is another one-pan dinner that's always a hit.
15. If you need to feed a crowd fast, these [Sheet Pan Quesadillas](#) are a lifesaver.
16. For another quick dinner packed with southern flavor, try my [Tomato Skillet with Okra and Sausage](#).
17. **Final Thoughts:** This Cheesy Sausage Breakfast Bake is a testament to the power of a simple, well-made recipe. It's a dish that brings people together and makes any meal feel like a special occasion. It's delicious, easy, and a guaranteed hit every single time.
18. If you make this for your family, I'd love to hear about it! What are some of your favorite make-ahead breakfast dishes? Let me know in the comments below.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-sausage-breakfast-bake-my-favorite-crowd-pleasing-brunch/>